

# Magimix Food Processors.

Blitz and mix – and now,  
slice and dice with FREE  
discs and cover.

See reverse for details.



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Built better to last longer

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simply magical.

The one  
top chefs use  
because it makes  
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Cooking is all about having fun.  
That means making life in the kitchen simple. And that's  
just what our food processors do. Originally developed  
for professional kitchens, all our products have been  
designed to stand the tough rigours of the catering  
industry. So, put simply, they're built better to last longer.

Our range of Food Processors successfully combines  
all those great cooking traditions with modern  
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for special food.



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Cuisine Système 4200XL available in:



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The ultimate workhorse for people who regularly entertain

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**Cuisine Système 5200XL**

The ultimate workhorse with extra large feedtube

Cuisine Système 5200XL available in:



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# Discover what you can do with your Magimix Food Processor.

**Potato, ham and leek rollover pie** (Serves 4)

**For the pastry:**

- 250g strong plain flour (sifted)
- 1 teaspoon salt
- 250g butter, at room temperature, but not soft
- 150ml cold water
- 1 tablespoon milk

1. Break the butter into small pieces and add to the main bowl along with the flour and salt. Process the mixture using the dough blade for 5-7 seconds or until the mixture resembles fine breadcrumbs
2. Switch your food processor on again and slowly add the water through the feed tube until the mixture forms into a ball. Switch your machine off.
3. Remove the dough, cover with cling film and leave to rest for 20 minutes.

**Ingredients**

- 1 leek (blanched)
- 4 tablespoon crème fraîche
- 400g boiled new potatoes
- 100g cooked ham
- Pinch of dried thyme
- ½ Onion
- 2 tablespoons horseradish sauce

**Method**

1. In the midi bowl, use the slicing disc to slice the leek, ham, onion and potatoes.
2. Pour the mixture into the main bowl and pulse together with the crème fraîche, horse radish sauce and thyme.
3. Meanwhile, knead the pastry gently and roll out onto a lightly floured surface. Shape into a smooth rectangle.
4. Lay the filling along the length of one half of the pastry leaving a small gap on the outer edge. Brush the milk round the edges of the pastry and fold the uncovered side over the filling. Using a fork, press the pastry edges together to seal and lightly score the top of the pastry.
5. Glaze the pie using the leftover milk and bake for 30 minutes until golden. Leave to cool for a few minutes before serving.

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Parmesan grater	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
French fry/ Stir fry disc	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Julienne disc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6mm grater	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6mm slicer	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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